

April 1st Tasting Dinner

First Course:

Spring Greens Salad:

Organic mixed greens, sprouts, blueberries, cucumber, crushed pistachio & feta cheese in a champagne vinaigrette.

Second Course:

Farmer's Cheese Pierogies:

Topped with a crème fraîche drizzle and fresh herbs.

Third Course: (your choice)

Lemon & prosciutto stuffed pork loin
finished with a Pinot Grigio pan gravy .

Served with roasted garlic mashed potatoes & green beans.

Miso butter baked cod.

Served with sticky rice & baby bok choy.

Orecchiette Carbonara:

Peas, asparagus, leeks & sun dried tomatoes.

Served with Texas toast garlic bread.

Fourth Course:

Chef Chad's Carrot Cake

\$42 per person

Dine-in or preorder take out.

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